

Old-Fashioned Deviled Egg Pasta Salad for Parties, BBQs, and Holidays

This recipe is flexible enough to adjust based on your tastes and what you have in the kitchen.



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INGREDIENTS

- 10 eggs, hard boiled
- 1 pound elbow macaroni
- 1 1/2 cups mayonnaise
- 3 tablespoons mustard
- 2 tablespoons relish
- 1 cup red onion, chopped
- 3 celery stalks, chopped
- 1 teaspoon paprika
- Salt and pepper, to taste

DIRECTIONS

1. Cook the pasta: Bring a large pot of salted water to a boil. Cook the elbow macaroni according to the package directions until tender. Drain and let it cool completely.
2. Prepare the eggs: Peel the hard-boiled eggs and separate the yolks from the whites. Chop the egg whites and set them aside.
3. Make the dressing: In a medium bowl, mash the egg yolks with the mayonnaise, mustard, and relish until smooth and creamy.
4. Combine the salad base: In a large mixing bowl, add the cooled pasta, chopped egg whites, red onion, and celery.
5. Add the yolk mixture: Pour the deviled egg dressing over the pasta mixture and stir until everything is evenly coated.
6. Season and chill: Season with salt, pepper, and paprika to taste. Cover and chill before serving so the flavors can come together.

SWAPS & NOTES

This recipe is flexible enough to adjust based on your tastes and what you have in the kitchen.

Yellow mustard gives it that classic deviled egg flavor, but Dijon can add a sharper twist.

Sweet relish adds a touch of sweetness, while dill relish gives it a more savory, tangy finish.

Red onion adds color and bite, but green onions can be used for a milder flavor.

TIPS FOR SUCCESS

You want it tender, but not mushy, so it holds up well once mixed with the creamy dressing.

Chop the celery and onion into small, even pieces so they blend nicely into the salad and do not overpower each bite.

For the best flavor, chill the pasta salad for at least an hour before serving.

That rest time really helps the deviled egg flavor develop.

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